

TOWN MEETING

AT INN AT HASTINGS PARK

SUNDAY CHAMPAGNE BRUNCH BUFFET

MENU

Adults: \$65 for buffet and one plated entrée | \$75 for buffet, one plated entrée, and one glass of sparkling wine
Children 4-12: \$40 for brunch buffet only | Children under 3: Free for brunch buffet only
20% Gratuity added to Parties of 6 or More

PLATED ENTRÉES

Toasted Sourdough available upon request

Farm Fresh Eggs Any Style (df)

Choice of Applewood Smoked Bacon,
Breakfast Sausage, or Black Forest Ham

Breakfast Bowl (v) (df)

Wheat Berries, Asparagus, Radish,
Spinach, Cherry Tomato, Cucumber,
Lemon Vinaigrette
Choice of Two Eggs Any Style or Tofu

Masa Pancakes (v) 🌿

Cinnamon Apples,
Orange Blossom Yogurt Cream

Corn, the primary ingredient in masa, was a staple in the early American diet, cultivated by Native Americans for centuries and consumed throughout the year due to its culinary versatility.

Avocado Toast (v) (df)

Sunny-Side Up Egg, Radish, Sourdough

Steel Cut Oatmeal (v) (df)

Dried Maple Fruit Compote, Toasted Pumpkin Seeds

Corned Beef Hash (gf)

Poached Eggs, Hollandaise

BEVERAGES

Broadsheet Coffee Roasters (Somerville, MA)

Regular and Decaffeinated
Latte, Cappuccino, Espresso
French Press

Assorted Teas from J'enwey Tea Co. (Lowell, MA)

Caffeinated and Decaffeinated

Freshly Squeezed Juices

Orange, Grapefruit, Cranberry

OMELETTES

Served with Breakfast Potatoes

Seasonal Omelette (v)

Asparagus, Cheddar

Smoked Salmon, Spinach, Crème Fraîche (gf)

Joyberry Farm Mushrooms, Goat Cheese (v) (gf)

Eastern Omelette (gf)

Ham, Onion, Cheddar

Carnivore Omelette (df)

Linguica, Bacon, Black Forest Ham

Veggie Omelette (v) (df)

Tomato, Onion, Spinach, Mushroom

BENEDICTS

On an English Muffin with Hollandaise
Served with Breakfast Potatoes

Ham Benedict

Smoked Salmon Benedict

Corned Beef Benedict

Bacon Benedict

Avocado Benedict (v)

Tomato and Spinach Benedict (v)

SIDES

Avocado	Side Salad
North Country Bacon	Side Fruit
Home-made Pork Sausage	Smoked Salmon
Black Forest Ham	

The Roots of Our Success

We believe that products that are harvested locally, using sustainable methods, not only taste better, but are environmentally responsible and beneficial to our community as a whole. Here are some local partners who have helped to contribute to this menu:

Captain Marden's Seafood, Westwood, MA

Little Leaf Farms, Shirley, MA

Wilson Farm, Lexington, MA

Joyberry Farm, Mason, NH

The Grey Barn and Farm, Chilmark, MA

Wulf's Fish, Boston, MA

Allergy Legend: (v) vegetarian, (gf) gluten-free, (df) dairy-free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

